

COMPANY BUYS TRACT

Forty-one Acres of Land
Brings \$198,000.

LIES ON BLADENSBURG ROAD

Real Estate Market Shows Improvement for Past Week—Large Building Operations Proposed for Northeast Washington—District Realty Company Opens a New Subdivision.

Real estate brokers yesterday reported good business for the week, both in deals closed and sent to the record office, and transactions under way which will be completed in the near future. Several of the deals closed, and several of those in progress represent large outlays of money for unimproved land, for buildings already constructed, and for residence property. Transactions in business properties have been few.

One of the largest deals of the week was that closed yesterday, in which the District Realty Company acquires title to forty-one acres of unimproved property in the northeastern section of the city, facing on the Bladensburg road. This ground lies just north of the site of the old Graceland Cemetery, and is known as the Giffy property. It belongs in the subdivisions known as Cottage Hill and Long Meadows.

The property was bought direct from Henry H. Giffy by the District Realty Company for \$198,000. It was acquired about a year ago by Mr. Giffy for \$140,000. The tract is within the territory of the permanent highway plans adopted by Congress several years ago, and the grades of the streets and building lines will conform to those plans. It is understood that the subdivision of the tract into 663 lots has been approved by the District authorities, and is now on file in the surveyor's office.

Fronts on Bladensburg Road.

The tract has a frontage of 1,800 feet on the Bladensburg road, beginning one square from the intersection of Fifteenth and H streets northeast. It is therefore easily accessible by street cars. It is ideally situated for delightful homes. The surface of the ground rises gradually from the Bladensburg road about 1,000 feet to the crest of Cottage Hill. M street runs through the tract as the main thoroughfare, but in the opening of the subdivisions N and O streets will be partially laid out, as will Sixteenth and other numbered streets to the rear of the tract. There will be room for more than 600 houses, contracts for six of which have been let, which will be built this year.

From the crest of Cottage Hill is one of the best views of Washington to be found. The ridge is part of the natural formation of the wooded height known as "Mulligan's Hill," which flanks it to the north. To the east it overlooks the Anacostia valley, and the situation here is the highest in the east end of the District, except on the highest part of "Mulligan's Hill," which is included in the Burnham plan of developing one of the future parks of the Capital City.

Fronts Brick Yard Tract.

The tract lies just across the Bladensburg road from the Brickyard tract, the sale of which was described in The Washington Herald last Sunday, where fifty-five acres of land were sold for \$151,000. John Miller, the builder, has immediately filled it with fine and comfortable houses. In fact, the two tracts will grow up together in the new movement for the occupation of unimproved property in the northeast section of the city, made possible by the near completion of the railway improvements and the removal of tracks which has kept that section back from natural expansion for twenty years.

One of the primary advantages of the subdivisions to be opened on both sides of the Bladensburg road is the fact that both are within the territory accessible to water mains, sewerage, and gas. While the tract controlled by the District Realty Company is to all intents and purposes suburban, in that it is beyond the thickly populated part of the city, it is still within the radius of city advantages in the particular named.

The District Realty Company is composed of several capitalists who have advanced the money for the purchase of the land. Maj. E. L. Hawks is president, D. K. Jackson is secretary and treasurer, and E. P. Jenkins sales manager.

Buys Lambert Residence.

Stones & John F. Warren of the handsome brick-and-stone residence at 1219 Massachusetts avenue northwest. This house was built several years ago at a cost of \$30,000 for T. A. Lambert, and was occupied as his home. The purchaser is Somerset Waters, a prominent merchant of the city, who has bought the property for a home.

Willie, Gibbs & Daniel yesterday announced the sale to Martha J. Budd, for Margaret Honecker, of the three-story Roman-brick house at 207 Kalamazoo avenue northwest for \$10,500. This residence is directly opposite the Mendota apartment house. It is one of the handsomest structures in that part of the city, the brick work being relieved by the Indiana limestone trimmings. It is a semi-detached residence, having three verandas, extending nearly the entire length of the house and across the rear. The lot is 20½ by 135 feet. It is to be sold for the purpose of the purchaser to hold the property as an investment.

Papers have been placed on record conveying the property on New York avenue northwest, known as the "Halls of the Ancients," from Charles W. Fairfax, Charles P. Stone, and Harry Wardman, to James F. Shepperson, who represents the syndicate which bought the property. The price paid was \$142,000. A covenant of the trust placed on the property contains a clause making it obligatory on the purchaser to improve the property before July 1, 1908.

Goldenberg Buys Stores.

M. Goldenberg the Seventh street merchant, has purchased from several owners seven buildings at and near the corner of seventh and E streets northwest. The properties are 434 to 438 Seventh street, and 702 to 708 E street. The frontage of the entire tract is 54 feet on Seventh street and 98 feet on E street. The price paid was \$130,000, amounting to about \$20 a square foot. The property formerly belonged to the Talpy estate. Mr. Goldenberg, it is said, purchased the property as an investment.

Deeds have been filed conveying to John Miller, the well-known builder, the tract of ground of fifty-five acres known as the old Washington brickyard, near Florida avenue and the Bladensburg road northeast. As exclusively stated in The Washington Herald last Sunday, the property was bought for the purpose of immediate improvement, and it is understood that Mr. Miller and other capitalists with whom he is associated will expend about \$500,000 in new houses there within a brief period. The price at which the property was sold is understood to be \$151,000. The property is conveyed subject to two deeds of trust, one for \$70,000 and one for \$30,000.

TO BUILD APARTMENT HOUSE.

Alexandrians Will Name the Structure The Fairfax.

Alexandria, Va., July 20.—According to the plans of the Fairfax Apartment House Company, Alexandria will have, in the course of seven or eight months, a large and handsome apartment house. Added to the attractions of the building itself will be the advantage of one of the finest locations in the city—the northeast corner of King and Columbus streets—close to the business heart of the city and in the best residential section. It will be on the same square with historic old Christ Church.

The work of clearing the site is already in progress, and when that is completed the construction will be commenced. It is expected that the building will be ready for occupancy by February 15, 1908.

The new edifice is to be known as the Fairfax, and will be of the most approved type of construction, being equipped with modern appliances throughout. With a frontage of about fifty feet on King street, it will extend back 100 feet on Columbus street, and will be four stories high, with basement. For the ground floor and first floor are planned, facing King street, and the rest of the building is to be arranged for housekeeping apartments. Of these there will be fourteen, consisting each of five rooms, kitchen, and bath. The apartments will be equipped with electric light, electric bells, speaking tubes, hot and cold water, dumb-waiter service, and cold storage. The facade is designed along the lines of the Spanish style of architecture. Copper bay windows and iron grilles forming balconies, will add to the exterior decorations. The entrance to the apartment will be adorned by an artistically designed marquis. It is the intention to erect a pergola on the roof, that the latter may be used in summer as a roof garden.

The contract for the construction of the Fairfax has been awarded to Julian D. Knight. The architects are Oscar G. Vogt and Milton Dana Morrill. The officers and organizers are all prominent Alexandrians, and the majority of the capital stock is also held here.

The officers are as follows: R. S. Doniphan, president; William A. Smoot, Jr., vice president; Clarence Leadbeater, secretary and treasurer; and the directors are John Leadbeater, William A. Smoot, Jr.; William A. Smoot, T. C. Smith, M. D. Morrill, J. C. Smoot, E. S. Leadbeater, and W. K. Rucker.

NOTES ON BUILDING.

Plans have been prepared by Architect A. B. Heaton for the building to be occupied by the branch bank of the International Banking Corporation, on Connecticut avenue, between L and M streets. The proposed building will have a frontage of twenty-three feet on Connecticut avenue and will be sixty-five feet deep. It will be a one-story structure, with an artistic front, and equipped after the design of the most modern bank buildings. Within there will be two rooms—the main banking room and the women's department—to which special attention will be directed, with a view to making it as comfortable as possible and to give it such retirement as will especially appeal to that class of patrons. The building will be lighted from the rear by three large and high windows, after the French type of architecture.

The Security Storage Company has taken out a permit to erect a six-story brick warehouse at 1140 Fifteenth street northwest, at an estimated cost of \$60,000. Plans for the building were prepared by H. L. Kendall, and John McGregor will construct it. This warehouse is made necessary to provide for the increasing business of the company.

Pumphrey & Palmer will build four two-story brick dwellings at 500 to 508 Third street southeast at an estimated cost of \$12,000. E. Vailand, architect, drew the plans and Pumphrey & Palmer are the builders. The same firm will erect one two-story brick house at 311 E street northeast from plans by the same architect.

Gen. John Watts Kearney will erect two dwellings at Twenty-second and R streets northwest, one three stories and basement, 36x58 feet, and the other four stories, 20x55 feet, to be of brick with limestone trimmings. They will be equipped with all wiring and fixtures, sanitary plumbing, and heating systems. W. W. Cresson, architects, are preparing the plans.

A permit has been issued for the construction of a fine residence for G. W. W. Hanger at 294 Massachusetts avenue northwest, which will cost \$16,000. The house will be three stories and attic, and brick is the material to be used.

Elliot Woods, superintendent of the Capitol building and grounds, will receive bids until July 31 for marble floors, stair-halls, staircases, wall bases, &c., for the House of Representatives office building.

Cook & Bernheimer are preparing to erect at 19 Patterson street northeast a three-story brick storage house, cost about \$5,500. The firm named prepared the plans, and M. H. Herriman is the builder.

Wright & Hopkins have awarded a contract to Mark Reley for the construction of four two-story brick dwellings with hot-air heating systems at 129-135 Tennessee avenue northeast, to cost \$15,000.

Mrs. Paulina Rocca will erect a one-story store at 614 Louisiana avenue northwest, to cost \$3,375. B. R. Knell holds the contract for construction, according to plans prepared by Julius Wenig.

Ben B. Bradford has awarded a contract to the Potomac Concrete Construction Company for the construction of an apartment house at Twenty-first and R streets northwest. It will be five stories high, built of brick with stone trimmings, reinforced concrete construction, electric wiring, and fixtures. It will cost \$60,000. Wood, Donn & Deeming, architects, prepared the plans.

T. R. Saunders has received a permit for the erection of a two-story frame house at 330 Kearney street northeast, to cost \$2,000. E. P. Simons prepared the plans, and A. Jeffrey will construct the building.

Those Quick Lunches.

From the Philadelphia Bulletin. Lawrence Mott, author and automobilist, condemned scorching at a dinner. "I condemn," he said, "scorching and the scorcher, but I don't condemn the accused man hastily. Hasty condemnation is always a mistake." "Once on a Canadian railway I got off the train for a five-minute luncheon at a railway eating-bar. "There was a man beside me gobbling away, and when he finished I heard him say bitterly, as he took out his purse: 'Call that a ham sandwich.' It's the worst ham sandwich I ever ate. No more taste than sawdust, and so small you could hardly see it. "This here's yer ham sandwich."

DISCUSS MILK RULES

Dealers Find Some "Foolish," Others Beneficial.

EXTRA EXPENSE IS FEARED

Regulations Prepared by Department of Agriculture Would Entail Heavy Financial Burden, the Dairymen Say—Tuberculin Test Is Deemed Impracticable.

All the large cities in recent years have been giving serious attention to the question of the purity of the milk supply. Washington has not been an exception. Indeed, there has been such persistent agitation here in official, scientific, and medical circles that the dairy business has suffered badly.

So alarming have been many of the reports, that people who formerly used milk liberally have come to be afraid to use it at all. Dairy men declare that there has been no ample cause for all this agitation, that reports have been greatly exaggerated, and that the bulk of the milk supply of the city is wholesome and handled in a cleanly and healthful way.

They say that the regulations proposed by the Department of Agriculture, if carried out literally, can have but one result—that of driving many dairymen out of the business altogether, and in the end creating a monopoly in the milk trade which will mean a virtual doubling of the price to the consumer.

Dairy men of Virginia and Maryland are especially exercised, and have employed able counsel to look after their interests. In the recent Congressional campaign in the Eighth Virginia district this milk question was one of the issues. The successful candidate, Mr. Carlin, put himself on the side of the dairymen, and pledged himself, if elected, to guard their interests in Congress.

Nathan Strauss, the eminent New York philanthropist, who has made a hobby of the milk supply question, is now on his way to Europe, and while there intends further to study pasteurization methods abroad and report thereon upon his return.

Much space has been given in the past to the scientific and official side of this question. To-day The Washington Herald prints a number of interviews with dairymen, in order that their side of the case may be known. They insist that in all the agitation they have not been given fair play.

Arraigns the Scientists.

Corbin Thompson, of the Sharon Dairy, makes this statement on "What the Scientists Have Done for Dairymen":

Since the milk commission has told what the scientists found in milk, and what the dairymen found in milk, it seems only fair that the public should have the other side of the story. The dairymen find that the milk is so low in butter fat, even on one-half of the cows furnishing milk for Washington City are of the large type, giving from three to five gallons of milk daily, when fed on a good ration, will only yield an average of about 3 percent butter fat, and some go as low as 2.8, and lower when fed on meadow grass and clover. The dairymen find that the milk is so low in butter fat, even on one-half of the cows furnishing milk for Washington City are of the large type, giving from three to five gallons of milk daily, when fed on a good ration, will only yield an average of about 3 percent butter fat, and some go as low as 2.8, and lower when fed on meadow grass and clover.

When large cows are fed almost exclusively on the above ration, it must be expected that low milk will be the result. The dairymen find that the milk is so low in butter fat, even on one-half of the cows furnishing milk for Washington City are of the large type, giving from three to five gallons of milk daily, when fed on a good ration, will only yield an average of about 3 percent butter fat, and some go as low as 2.8, and lower when fed on meadow grass and clover.

When the farmer used the cheap and watery feed his milk was very white. The scientist cast about for a remedy, and discovered the annatto bean, and, lo! the milk was very yellow. The butter maker had the same trouble. He once tried the color in his butter uniformly. The scientist again appeared to adjust matters, and found a very wholesome kind of oil to mix with his annatto bean—result, all better yellow. The scientist visited a cheese factory and saw the possibilities of a great profit. Why waste good cream in cheese? Save off and make butter, put a substitute (oil) in its place; the public will never be any wiser. At once the filled cheese made its appearance on the market, not only in the city, but in the export market, with the result that the great export trade from the Empire State was ruined in a day. Twelve or fifteen years have elapsed, and the State has not recovered its prestige, and the dairy product of the whole of the United States has suffered.

On another occasion a milk dealer had many complaints from his customers that his milk tasted sour and much less occurred. A scientist heard of the dealer's woes, and he repaired to his laboratory and fell to thinking, and after some experiments he found that salt, soda, and boracic acid mixed made the desired product. Then he proclaimed to the world "Boracic" and sent greenish all over the world, telling the dairymen it was harmless. Mr. Hepburn found that this preservative was killing his constituents. A conference on the Hill resulted in certain bills called the pure-food law. The old farmer, much dismayed, appealed to the scientist again, with the result—a pasteurizer. The farmer was told to boil old, sour, dirty milk in this peculiar kind of pot, and it would keep sweet forever, and the farmer is now selling his dirty, sour milk, and says to his customers it is just as good as the other fellow's. When I examined the list of adulterated foods I am forced to conclude, as did Gov. Hoard, that behind every fraud and every adulteration in the food line is a scientist. From the foregoing it would seem that the only sure way to safeguard the milk supply will be to add another clause to the milk law making it a misdemeanor for any dairymen to be caught supplying with a scientist.

Views of H. B. Trundle. H. B. Trundle, a milk dealer at 720 Twentieth street, outlined his views as follows:

"These regulations are all right if they are framed up and enforced in the right way, but I believe that the thing will be carried to excess. In the case of the farmers who are not wealthy the rule which compels elaborate concreting about barns and walks and dairies will prove too expensive, and will result in driving many milkmen to the wall. Then the method in which the tuberculin test is to be applied strikes me as foolish, as, if it is to be effective, it must be applied before each milking, and not once or twice a year, as was recommended. A cow can easily become affected between milkings, and if the test is applied only at stated intervals it would be almost useless. I believe in the recommendation that the food given the cows be carefully supervised, and that the cans be most carefully cleaned out. There are several other things in the regulations which meet my heartiest approval."

Opposes Tuberculin Test. P. N. Disher, 636 H street northeast, said:

"My greatest objection to the regulations is the so-called tuberculin test. I have been mingling with cows and milk all my life and know a little bit about them, much more, I think, than the framers of these regulations, who only know milk when they see it. This test will be a safeguard against tuberculosis if it is not used every day for a cow can contract that disease in a very short time. I believe the rule about concreting the barns to be a good one and after the first outlay the farmer will find it much easier and more economical. The cans should be cleaned thoroughly. There is a lot of foolish talk being done by the Agricultural Department, but on the whole, I think the regulations will be beneficial and can do little harm."

Howard Griffith, of the Swiss Dairy, 403 East Capitol street, said:

"If the new test regulations are put into effect the poorly people will suffer. Milk will be almost double in price, and in my opinion, where it sells now for 4 cents a pint, the price will go for 6 or 7 cents, and possibly more. The poor, the people who raise a majority of the children, cannot afford to pay these prices."

All Right in Theory. "The regulations talked of are all right theoretically, but I do not believe they will prove adequate if put into practical use. The talk of enforcing the rules is hurting our business. People who have made it a practice for years to drink certain quantities of milk every day have been scared and are giving up milk as their favorite beverage."

F. R. Horner, of the Evergreen Dairy, Ninth and N streets northwest, says:

"I believe that if the present laws were enforced by intelligent inspectors they would prove perfectly ample to protect the public from being imposed upon by any dealer who may be so inclined. The men working for the department should know what they are doing. Sometimes mistakes happen, as I do, very often, and sometimes their milk and butter is inferior to ours, but, despite this fact, they get higher prices than we do."

The laboring people are the ones who use most of the milk in Washington, and should the regulations be put into effect the price of milk will be raised, and these people will be the sufferers. The tuberculin test and the other rules will raise the price of milk from 12 to 15 cents a quart. The laboring people and the masses cannot afford to pay this amount."

W. W. Castle, of the Anandale Dairy, 146 C street northeast, said:

"The regulation talked of is a money-making scheme altogether. It means the formation of a trust which eventually will put the smaller dealers, such as myself, out of business. I believe the larger dealers are behind the movement. These dealers, several of them, handle the goods as I do, very often, and sometimes their milk and butter is inferior to ours, but, despite this fact, they get higher prices than we do."

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P. W. Selectman, of the Hamilton Dairy, said:

"I do not care to enter into any discussion of the matter. After the regulations have been in operation for a time, I can better express my opinion of them."

Mr. Wise Fears Expense.

Mr. Wise, of the firm of George E. Wise & Bro., 2310 P street northwest, said:

"The farmers can't afford to live up to the proposed regulations. It will mean an increase in the price of milk for the consumer as well as for the middleman. If there were a Congressional appropriation, which would help the farmers to pay for these tuberculin tests, and other tests, things might be carried on more easily. A cow may give pure milk in the morning and impure milk at night, which illustrates the necessity of daily tests before milking. This farmer is absolutely unable to do. The concrete barns and stables are an excellent thing, and will be found to be much cheaper in the end."

Julius Marcey, 1240 Twenty-eighth street northwest, proprietor of the Cherrydale Dairy, said:

"If the regulations as they stand now are put in effect they will drive a great number of farmers and milk dealers out of the business. The prices will be much higher, both for the consumer and the producer, and many farmers cannot think of spending to live up to them. Two-thirds of the cows will not stand the tests, although many of them give pure milk. The tuberculin test is not the only one or the most important by any means. Cows must be tested every day, and it would be no uncommon thing for a whole herd to be declared unfit for use between milkings."

If you are leaving the city do not fail to have The Washington Herald follow. Costs no more by mail any place in the United States than if delivered at your home.

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DOCTOR'S STAFF OF OFFICE.

Gold Topped Cane Carried by Many Distinguished Physicians.

A gold-headed cane used to be considered a necessary part of a physician's outfit, as indispensable to the profession as the medicine bag or the general air of wisdom, says the Youths' Companion. In the rooms of the London College of Physicians there is preserved a gold-topped staff, which is famous as having been carried by a succession of prominent doctors whose lives extended over a period of nearly a century and a half. Dr. William Macmichael has published an account of it in a quaint little book in which the story of the various owners and their characteristics is told.

The cane originally belonged to the great Dr. Radcliffe, of the seventeenth century. The doctor himself, rather quick as to temper, was once treated to a biting bit of repartee. Radcliffe's garden adjoined the grounds of Sir Godfrey Kneller, the King's chief painter. A door in the wall made easy communication between his majesty's doctor and the artist. Some of the doctor's workmen, however, littered up the artist's beautiful flower beds and aroused his anger. He sent word that if the thing continued he would have the door bricked up.

"Sir Godfrey can do what he pleases with that door so long as it doesn't paint it," retorted Dr. Radcliffe.

"Did my good friend say that?" remarked Sir Godfrey, when the slap at his profession was repeated to him. "Well, go tell him that I'll take anything from him but physics."

The cane passed in succession from Dr. Radcliffe's hands to those of Mead, Askew, Pitcairn, and Baillie, all famous in their day and generation. Of Baillie the following incident is told:

He was a gentle and patient physician by nature, but his immense practice and crowded hours sometimes made him hasty with the impatient.

At one time, after listening to a long story of her ailments from a lady who was so little ill that she intended to go to the opera that night, the doctor left the room with a sigh of relief. He had just got down stairs when he was called back.

"Doctor," feebly asked the lady, "may I, on my return to-night, eat a few oysters?"

"Yes, madam," roared the doctor, "shells and all!"

WHEN TO WIND A WATCH.

The Morning, Not the Evening, the Best Time, the Watchmaker Says.

"Most people," said the watchmaker, in the New York Sun, "wind their watches at night, but it would be better to wind them in the morning."

"You see, we are liable to go to bed at different hours, and so wind our watch at irregular intervals, and it is better to wind it regularly. Then we are more liable to forget to wind our watch at night than in the morning, and so may let it run down."

"But we are pretty sure to get up in the morning at our regular hour, whatever the hour at which we went to bed, and so by winding it then we may insure regularity of winding, and the watch is brought to mind then, when we put it on for use, and we are less likely to forget to wind it."

So morning is the best time to wind a watch, if you can get yourself into the habit of winding it then.

The Monarch of Siam. From the Westminster Gazette.

Somdech Phra Paramindr Maha, King of Siam, commonly called Chulalongkorn I, who is about to visit this country for the second time, is one of the most attractive potentates in Asia. Pleasant and intelligent, the King of Siam has mastered many of the intricacies of the English and French languages. In the early days of his study of English his majesty cultivated the habit of practicing his knowledge of the Anglo-Saxon tongue on all and sundry who were reported to be versed in it. Foreigners came in for many of his attentions in this direction, and, as his majesty is most engaged with affairs of the state in the smallest hours of the morning, it was his cynical and secret amusement to arouse any whom he had special reason to believe had al-

ready retired to rest. Beguiled from bed, the luckless individual would be conveyed several miles by boat to the palace, where, without further ceremony, he would be asked if it would not be more

elegant to write "murky" instead of "obscure," or "gloomily dark" rather than "not clearly apparent." When the problem had been solved satisfactorily the man would be summarily dismissed.

How to Obtain Pure Milk

It is very important, especially at this time of the year, to be sure your milk is pure.

I wish to say to my patrons and the public that the milk furnished by the Evergreen Dairy is

From Herds Carefully Inspected by the Health Department. The Milk Is Properly Cooled and Shipped, and Is Handled in a Sanitary Manner.

The Evergreen Dairy

F. R. HORNER, Proprietor,
9th and N Streets N. W.

'Phone North 847.

DAIRY ALWAYS OPEN FOR INSPECTION.

MILK SERVED FROM THIS DAIRY IS, FROM CAREFULLY INSPECTED HERDS, AND IS ALWAYS PURE.

Swiss Dairy

ESTABLISHED 1877

This Dairy is one of the oldest established in the District and has always maintained a high standard for its dairy products.

GRIFFITH & GRIFFITH,
403 East Capitol Street.

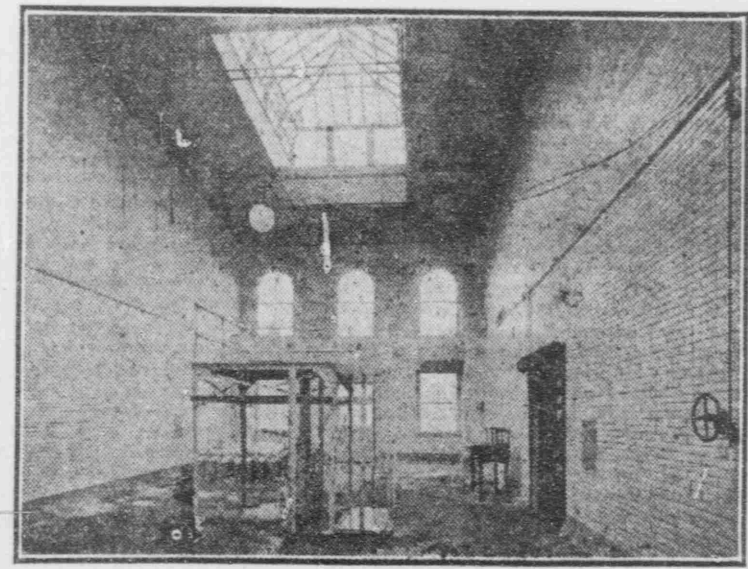
'PHONE LINCOLN 429.

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DO YOU USE MILK?

If So the Milk Question of To-day Should Be of the Greatest Interest to You.



INTERIOR VIEW OF THE SHARON DAIRY MILK ROOM.

Milk from the Sharon Dairy Has Long Been Favorably Known and Recommended for Its Uniform Cleanliness.